

**Christmas Eve**

**24<sup>th</sup> December 2025**

Amuse-Bouche

\*\*\*

Lamb's lettuce  
Quail egg, dates, seeds, sprouts

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Creamy celery and truffle soup  
Herb foam

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Porcini ravioli with champagne foam  
Cranberries, onions, nuts

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Blood orange sorbet with mandarin liqueur

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Stuffed sweet potato  
Bulgur, feta cheese, sun-dried tomatoes, herb vinaigrette

\*\*\*

European cheese selection from Maître Fromager Rolf Beeler  
Homemade fruit bread

or

Variation of exotic fruits with vanilla and caramel

\*\*\*

Friandises

Menu complete CHF 95.—

Menu without soup CHF 85.—

Menu without ravioli CHF 80.—

**Christmas Day**  
**25<sup>th</sup> December 2025**

Amuse-Bouche

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Tartare of beetroot and tomato  
Capers, sour cream, red wine shallots

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Potato and leek soup  
Croutons

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Saffron risotto  
Falafel and courgette

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Lemon sorbet with Belvedere Vodka

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Forest mushroom ragout  
Maggia dumpling, red cabbage ball, baby carrot, glazed apples

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European cheese selection from Maître Fromager Rolf Beeler  
Homemade fruit bread

or

Variation of chocolate, calamansi and hazelnut

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Friandises

Menu complete CHF 95.—

Menu without soup CHF 85.—

Menu without risotto CHF 80.—

**New Year's Eve Inspiration**

**31<sup>st</sup> December 2025**

Sparkling Ouverture

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Beetroot carpaccio  
Cucumber, wasabi, ginger, sesame, soy

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Thai curry soup  
Rice praline, chili, coriander

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Truffle ravioli with champagne foam  
Quail egg and spinach

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Saffron risotto  
Basil, olives, artichokes

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Mandarin sorbet with white port wine

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Stuffed crêpe  
Sweet potato purée and market vegetables

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European cheese selection from Maître Fromager Rolf Beeler  
Homemade fruit bread

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Variation of yuzu, basil and coconut

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Friandises

8-course menu CHF 145.—

7-course menu CHF 130.—

6-course menu CHF 115.—